



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

x678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Arby's	Telephone Number 812-944-5675	Date of Inspection (mm/dd/yr) 12-30-19	PERMIT # 1A-17
Establishment Address (number and street, city, state, zip code) 801 Taliana Place New Albany IN 47150	606-546-2504		
Owner RTM Operating Co LLC	Purpose: 1. Routine	Follow-up NO	Release Date Today
Owner's Address 1155 Perimeter Center West Atlanta GA 30338	2. Follow-up	Summary of Violations:	
Person in Charge Robyn Ball	3. Complaint	C 1 NC 3 R 1	
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager Robyn Ball 5-5-24	5. Temporary	1 2 3 4 5	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/N/C	R	Narrative	To Be Corrected By
129	C		Observed employee check phone and go back to food prep without washing hand.	Corrected
218	NC		Observed light fixture over bulk ice machine to be out. - PIC stated it sometimes will come on.	remind staff
			Observed cold hold cabinet not keeping temp & not in use. - Work order has already be placed.	3 weeks
310	NC		Observed dust buildup behind food menu.	3 weeks
422	NC	R x 2	Observed employee cell phone out at drive thru window.	2 days
			- When a cell phone is touched hands must be washed. - remind staff	Corrected

Received by (name and title printed):

Robyn Ball Asst. Manager

Inspected by (name and title printed):

Thomas Snider, EHS

Received by (signature):

Robyn Ball

Inspected by (signature):

Thomas Snider

cc:

cc:

cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes

Code #	C/NC	Comments
		PIC: Brandon Montgomery
		CFH: 2-26-23
		Health Policy Y - N Food Code: Y - N
		Email:
		no sick
		no complexity
		<u>Achy</u>
		PIC: Robyn Ball
		CFH: 5-5-24
✓ 129	C	not cold hold down when to wash hands slice time? ✓
✓ 310	NC	dust behind new Sonar
✓ 1922	NC	phon or check out under
✓ 218	NC	light over ice machines - on-off

